BOISDALE OF BELGRAVIA

FOR THE TABLE

Boisdale Soda Bread *Somerset butter, seaweed tapenade 6.95*

Crispy Haggis Bon-Bons *(3) 6.5*

Olives & Almonds *6.5*

Cauliflower Cheese Croquettes *(2) 6*
Lightly crumbed, triple cheese bites

Bresaola British Air-dried Beef *12*
Lemon and olive oil

CAVIAR

Served over ice with pancakes
20g Royal Baerii 49.5 30g Russian Oscietra 95

OYSTERS

Mersea Pyefleet, Essex
half dozen 32 / dozen 64

Jersey, Channel Isles
half dozen 28.5 / dozen 56.5

CURED FISH

Dunkeld Classic Oak Smoked Salmon *22.5 / 35*
Multiple award-winning salmon from the Scottish Highlands

Orkney Pickled Herrings *16.5 / 28*
New potatoes, horseradish, dill

Cured Scottish Seatrout 'Gravadlax' *19.5*
Dill-cucumber pickles, trout caviar, honey & mustard dressing

SHELLFISH

Potted Brown Shrimp *26*
Toast and lemon

Roast Scallops from the Isle of Uist *28*
Juniper-cured bacon, celeriac puree

LOBSTER

Grilled Lobster *34 / 68*
Garlic, lemon and parsley butter

Lobster Linguine *28 / 48*
With garlic, chilli and lobster sauce

Lobster Mayonnaise *34 / 68*
Served cold

FIRST COURSE

Devilled Whitebait *Caper mayo 11.5*

Roast Mini Dumfriesshire Blackface Haggis *Neeps, tatties, liquor 16.75*
Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Scottish Vegetarian Haggis, Neeps & Tatties *A savoury blend of oats, vegetables, pulses and warming spices 15.5*
Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

London Burrata *Soft herb pesto, chickpeas, black walnuts 18.75*

Steak Tartare *(raw) Hand-cut fillet of beef, Dijon mustard, cornichons, toast 24.5*

Sicilian Orange, Fennel & Confit Carrot Salad *Mint, quinoa, smoked almonds 15.5 / 26.5*

Selection of Fine British Cured Charcuterie *Pickled walnuts, gooseberry chutney 28*

Cullen Skink *Traditional smoked haddock chowder, leeks, quails' eggs and croutons 16*

Pressed Ham Hock Terrine, Pistachio & Figs *Black truffle and celeriac remoulade 24*

Crispy Squid, Chilli & Tellicherry Pepper *Cucumber pickle, lime and chilli mayo 16.75*

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 14.5% service charge will be added to your bill.

MAIN COURSE

Roast Dumfriesshire Blackface Haggis *Neeps, tatties, liquor 27.5*
Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Scottish Vegetarian Haggis, Neeps & Tatties *A savoury blend of oats, vegetables, pulses and warming spices 24.5*
Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Buttermilk Chicken 'Milanese' *Crisp parmesan and lemon crumb, rocket, red onion 29.5*

Butternut Squash Risotto, Sage & Parmesan *Sautéed king oyster mushrooms 26.5*

Roast '30 Day' Dry-Aged Suffolk Pork Ribeye *Crushed potatoes, wild mushroom sauce 34.5*

Roast Fillet of Scottish Seatrout, Shetland Mussel & Fennel Escabeche *Saffron, white wine and chive sauce 34.5*

Sautéed Potato Gnocchi, Roast Cauliflower & Black Truffle *Torn Somerset goats' cheese 28.5*

Wild Scottish Venison Pie *Mashed potatoes, winter greens, Claret gravy 34.5*

Smoked Haddock, Orkney Salmon & Devonshire Crab Fishcake *Creamed leeks, horseradish and lemon 28.75*

Pan Fried Calves Liver and Seared Foie Gras *Crispy shallots, sage & lemon butter 36.5*
Add crisp juniper dry-cured bacon 3.5

Classic Steak Tartare *(raw) Hand-cut fillet of beef, Dijon mustard, cornichons, toast 34*

Fish of the Day *Daily fresh fish from the South Coast Please ask for details*

STEAK

Scottish Grass-Fed, Dry Aged Beef *Hand Selected for Boisdale*

5oz Minute Fillet *25*
21 day dry aged (medium only)

8oz Centre-cut Fillet *45*
21 day dry aged

20oz Chateaubriand *(serves two) 99*
21 day dry aged

12oz Prime Ribeye *52*
35 day dry aged

16oz T-Bone *64*
35 day dry aged

28oz Cote de Boeuf *(serves two) 135*
35 day dry aged

Wagyu *Premium Yorkshire Wagyu, sustainably reared in the United Kingdom*

10oz Ribeye *Deep marbling, exquisitely succulent beef 65*

BURGERS

Choose between Wagyu Burger, Vegetarian Haggis or Crispy Breaded Buttermilk Chicken Breast

Classic *19.5*
Lemon-tarragon mayo, dill pickles, red onion, beef tomato

Cheese & Bacon *24.5*
Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo

Truffle *26.5*
Black truffle mayo, triple cheese, roasted mushroom

Venison *28*
Wild venison ragu, triple cheese, truffle mayo

Add triple cheese melt 3.5 *or Juniper dry-cured bacon* 3.5

SIDES & SAUCES

Vegetables & Salad

Bashed neeps, swede, carrot & black pepper	6.5
Sautéed spinach	8
Creamed spinach with black truffle	12
Steamed broccoli, shallot, chilli & anchovy butter	7.5
Heritage tomato & red onion salad	7.5
Green leaf salad	6.5
Rocket salad, shaved parmesan & mustard dressing	9
Sautéed Brussels sprouts, black truffle aioli, and shaved Parmesan	12

Potatoes

Chips	6.95
Boiled new potatoes, parsley & garden mint	7
Truffle, rosemary & parmesan chips, truffle aioli	10
Mashed potatoes, Somerset butter, dulse	7

Sauces

Claret gravy	4.95
Boisdale Bloody Mary ketchup	4.95
Black truffle mayo	4.95
Smoked bearnaise sauce	4.95
Green peppercorn sauce	4.95
Wild mushroom, brandy & cream sauce	12
Seared Foie Gras with black truffle sauce	15.5
Add grilled half lobster, garlic butter	35